

DINNER MENU

FAMILY-STYLE GROUP DINING 4 PM-10 PM - \$35 PER GUEST

Kids under 12 - customized kid's menu including gelato \$17.50

Dietary preferences or restrictions? Please let us know and we will do our very best to make sure that each guest can have a fantastic experience while dining with us at Tutta Bella.

APPETIZERS please select two

ROASTED BEETS roasted beets, red onion, pistachio, goat cheese, red wine vinaigrette

BURRATA cream-filled fresh mozzarella with stewed tri-colored pepper, onion, extra virgin olive oil, basil, toasted house-made bread

BRUSCHETTA macerated cherry tomatoes with basil and garlic, toasted house-made bread

RUSTICA FLATBREAD flatbread, basil, sea salt, grana padano, served with marinara

NEAPOLITAN MEATBALLS meatball trio, tomato sauce, grana padano (+\$2/guest)

SALADS please select two

MISTA leaf lettuce, carrot, red onion, kalamata olive, roasted pepper, cannellini bean, champagne vinaigrette

CAESAR romaine ribbons, ciabatta croutons, shaved parmigiano, classic dressing (dressing contains anchovy)

SALERNO romaine ribbons, buffalo mozzarella, fennel, tomato, english cucumber, basil, dijon vinaigrette

NAPOLI romaine ribbons, chicken breast, salami, pancetta, tomato, carrot, artichoke, kalamata olive, gorgonzola, house dressing (dressing contains anchovy) (+\$1/guest)

PIZZAS 13 inch | please select four | all pizzas topped with pecorino romano

RED PIZZAS

MARGHERITA milled tomatoes, fresh mozzarella, basil, extra virgin olive oil

PRIMO CHEESE milled tomatoes, mozzarella, provola

ARTISAN PEPPERONI milled tomatoes, artisan pepperoni, provola, mozzarella

TUTTA BELLA milled tomatoes, italian sausage, mushroom, caramelized onion, fresh mozzarella, basil

PIETRO milled tomatoes, soppressata, italian sausage, fresh mozzarella, chile flake, basil

PROSCIUTTO & MUSHROOM milled tomatoes, prosciutto di parma, mushroom, fresh mozzarella, basil

LEONARDO milled tomatoes, italian sausage, roasted red pepper, calabrian, chile, roasted onion, slivered garlic, fresh mozzarella, provola, oregano

WHITE PIZZAS

PROSCIUTTO & ARUGULA (13 inch) extra virgin olive oil, prosciutto di parma, fresh mozzarella, shaved parmigiano, tomato, arugula

QUATTRO FORMAGGI (13 inch) extra virgin olive oil, fresh mozzarella, provola, gorgonzola, pecorino romano, garlic, oregano

ROASTED EGGPLANT extra virgin olive oil, marinated eggplant, roasted red pepper, mushroom, goat cheese, fresh mozzarella, basil

BIANCA extra virgin olive oil, fresh mozzarella, goat cheese, provola, caramelized onion, roasted garlic, oregano

MEATBALL & RICOTTA extra virgin olive oil, meatball, fresh mozzarella, ricotta, provola, marinara drizzle, garlic, oregano

MUSHROOM & CREAM spring cream, provola, mushroom, fresh onion, arugula, fresh mozzarella, shaved parmigiano

ROBERTO extra virgin olive oil, pistachio puree, italian sausage, fresh mozzarella, smoked buffalo mozzarella, basil (contains nuts)

PASTA optional - select one (+\$6/guest)

RIGATONI BOLOGNESE traditional meat & tomato ragu, rigatoni, grana padano

RIGATONI W/ MUSHROOM & PEPPER RAGU mushroom, red and yellow pepper and tomato ragu, rigatoni, grana padano

RIGATONI ALL'ORTOLANO fresh tomato, arugula, marinara, white wine, goat cheese, toasted pine nut, short rigatoni

NEAPOLITAN LASAGNA homemade meat sauce, semolina pasta, ricotta, mozzarella, provola, tomato sauce

HOUSE DESSERT optional - includes both (+\$5/guest)

FILOMENA'S TIRAMISÙ ladyfinger, mascarpone cream, rum, frangelico, shaved chocolate (contains nuts)

MINI CANNOLI traditional ricotta cream, mini chocolate chips, crushed pistachio *subject to availability (contains nuts)

BEVERAGES

NON-ALCOHOLIC BEVERAGES

- Included: coke, diet coke, sprite, coke zero, iced tea, drip coffee
- Specialty non-alcoholic (rosemary lemonade/italian sodas/espresso) and alcoholic beverages (beer/wine/cocktails) will be charged at regular menu prices

ALCOHOLIC BEVERAGES

- Guests can order beer, wine and cocktails and all will be added to the final check
- Specific wine & beer and cocktails will be pre-ordered for this event
- Guests may order beer, wine or cocktails and guests will pay for alcoholic beverages on their own individual tabs